

In re application of: J. BAENSCH et al.

Application No.:

09/511,780

Group Art Unit: 1761

Filing Date: February 23, 2000

Examiner: R. Madsen

REAM-BASED FOOD COMPOSITION PROCESS OF MANUFACTURE

Attorney Docket No.: 88265-305

411/02

AMENDMENT AFTER FINAL

RECEIVE

TC 1700

Assistant Commissioner of Patents Washington, D.C. 20231

Sir:

In response to the final Office Action mailed December 20, 2001, Applicants request entry of the following amendments and comments into the file of this application.

## IN THE CLAIMS

Please cancel claim 37 and amend the claims as follows:

26. (Amended) A cream composition comprising a mixture of:

10% to 20% of a milk derivative;

8% to 30% of a sugar;

10% to 60% of a fermented dairy product;

0.01% to 35% of a texturizing agent;

0.01% to 25% of sour cream or dairy cream containing 25% to 45% of fatty

## substances;

0.01% to 20% of an aromatic product; and

0.01% to 0.5% of salt;

wherein the cream composition is disposed on at least one layer of a biscuit.

Please add the following new claim:

39. (New) A food product comprising the cream composition of claim 38 disposed on at least one layer of a biscuit.

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